State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	ame of facility	o or Mc	Check				License Number		Date			
	10000 MM	g acres	F	50			0300		5-7-5			
Ac	dress		City/S	State	/Zip Code	. ,	2 1 180	sta				
	4200 K	ostant lightsuite D		Źλ	19747 I	1. J	64 (13)	H	2 Z			
Lie	cense holder		Inspe	ctio	n Time	Tra	vel Time	Ca	tegory/Descriptive			
	$-\Delta (200)$	1/ 0(185 LG	7	てこ し			UG	1 75				
Ту	pe of Inspection (che	ck all that apply)					Follow up date (if require	.L	Water sample date/result			
P	-Standard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	viev	v □ Follow up	,		•	(if required)			
	Foodborne 🗀 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	MHINTERVENTION	S				
M	lark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered i	The state of the s	170718-1-1-1-1	CONTRACTOR CONTRACTOR CONTRACTOR	CONTRACTOR OF THE PARTY OF			bserved N/A =not applicable			
		Compliance Status					Compliance Sta					
mid		Supervision			Time	/Tem	perature Controlled for Sa	West Printers				
1	.□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	ind	23	□N/A □ N/C		Proper date marking and disposition					
2	□IN □ OUT □ N/A	Certified Food Protection Manager Employee Health		24 ☐ IN ☐ OUT ☐ OUT ☐ Time as a public health control: procedures & reco								
3	OIN OUT NA	Management, food employees and conditional employee	es;				Consumer Advis	огу				
		Knowledge, responsibilities and reporting		25	□N/A □N □ OU	Т	Consumer advisory provi	ided	for raw or undercooked foods			
5	OIN OUT N/A		nts			¥,	 	الأور	ations			
		Good Hygienic Practices			□IN □ OU	Т	Pasteurized foods used;					
6	DÎN DOUT DIN/C			26	□N/A							
7	A CANADA	reventing Contamination by Hands					Ghemical					
8	DIN DOUT DIN/C	i i		27	DIN DOU	1	Food additives: approved and properly used					
9	.□IN □.OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved	28	□IN □ OU □N/A	T	Toxic substances properly	/ ider	ntified, stored, used			
	FIN FOUT FINA					MENTAL STREET	onformance with Approve	STATE OF THE PARTY.				
10.	□IN □ OUT □ N/A			29	□IN □ OU □N/A	l	Compliance with Reduced specialized processes, as					
11	□IN □OUT	Food obtained from approved source	10.000.000	30	□IN □OU		Special Requirements: Fro		luino Drodustia.			
12	□IN □OUT	Food received at proper temperature			□N/A □ N/C		Special Requirements. The		Juice Floduction			
13	□N/A □ N/O	Food in good condition, safe, and unadulterated		31			Special Requirements: He	∍at T	reatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite		32	□IN □OU	Т	Special Requirements: Co		n Drogonoine			
95.55	□N/A □N/O	destruction	1000000	32	DN/A DN/C		Special Requirements: Cu	15100	n Frocessing			
15	□IN □OUT	Protection from Contamination Food separated and protected		33			Special Requirements: Bu	ılk W	/ater Machine Criteria			
16	□N/A □N/O □IN □OUT	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	´□N/A □N/O □IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU	T	Critical Control Point Inspe	ectio	n			
	Time/Temp	erature Controlled for Safety Food (TCS food)			DIN DOU	т						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A	-	Process Review					
19.	DIN DOUT	Proper reheating procedures for hot holding		37	□N/A □N/A	Т	Variance					
20	□IN □ OUT	Proper cooling time and temperatures					ood preparation practice					
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne								
22	/ IN OUT IN/A	Proper cold holding temperatures			iblic nealth ness or injury		rventions are control m	ieas	sures to prevent foodborne			

HEA 5302A Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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			- E V., J	<u> </u>	M MAD				- 57	<u> </u>	1	5.7	<u> </u>	<u>) </u>	
LI W.C.	GOOD RETAIL PRACTICES														
		Good Retai						<u> </u>	chomic	vale and phy	cical object	ta into foods			
Ma	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable														
		The sale are start			d and Water				2000 000 100 000 000 000 000 000	sils, Equipme	y a la su de la principa de la constantina della	the selection of the property of the second	цррио		
38		N 🗆 OUT 🗆 N/A	□ N/O	Pasteur	ized eggs used where req	uired	54	□ IN □ OUT	IN CLOUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39 □ IN □ OUT □ N/A				Water a	and ice from approved sour	55		IN/A W	Warewashing facilities: installed, maintained,						
Food Temperature Control							St	trips							
40	_ i	N □ OUT □N/A	□ N/O		cooling methods used; ade perature control	quate equipment	56 IN OUT		N	Nonfood-contact surfaces clean Physical Facilities					
41	٦I	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	od properly cooked for hot	holding	57	□`IN □ O∩1 □	IN/A H	Hot and cold water available; adequate pressure					
42	42			Approve	ed thawing methods used	58	□ IN □OUT	Р	Plumbing installed; proper backflow devices						
43	43 IN IN OUT IN/A TH			Thermo	meters provided and accur	□N/A□N/O		THE STATE OF THE S		~ ****					
	Food			Food Id	Identification 59 IN O										
					properly labeled; original container 60 ☐ IN ☐ OU					/A Toilet facilities: properly constructed, supplied, cleaned					
Preven				ALTERNATION OF PROPERTY OF THE	ood Contamination	ļ	DIN DOUT D	Garbage/refuse properly disposed; facilities maintained							
45	<u></u>	N 🗖 OUT		opening	rodents, and animals not pr s protected	62	□ IN □ OUT		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas						
46		N 🗖 OUT			ntamination prevented during food preparation, rage & display			☐ IN ☐ OUT	A	Adequate ventilation and lighting; designated areas used					
47 48		N 🗌 OUT 🗍 N/A N 🗍 OUT 🗍 N/A [□ N/O		onal cleanliness g cloths: properly used and stored			64 □ IN □ OUT □N/A Existing Equipment and Facilities							
49		N OUT ON/A			g fruits and vegetables				Administrative						
	/		P	roper Us	e of Utensils									1.25	
50	91	A/N TUO U	□ N/O		itensils: properly stored		65	DIN DOUT D	IN/A 90	01:3-4 OAC	<u> </u>				
51				Utensils					IN/A 3	701-21 OAC					
52		N D OUT DN/A			se/single-service articles: pr										
53	∐ 92729	N □ OUT □N/A [_ N/O	Slash-re	sistant, cloth, and latex glov		502945		9-16-18-18-18-18-18-18-18-18-18-18-18-18-18-					estració	
ر		real districts		Mark ">	Upserv In appropriate box for CC	ations and Co				t=reneat violat	ion				
ltem	No.	Code Section	Priorit	ty Level	Comment	,	<i>-</i>	mone damig mop	youan	s deposition.			cos	R	
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Р-		Char:		<u> </u>	$-\pi$					4)····					
rers	Person in Charge									Date:	.DV -	21-25	•		
Envi	ronn	nental Health Spe	ecialist					Licensor:		12/11	7)	VP-8/1971 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page____ of____